

# BOISDALE OF CANARY WHARF



BOISDALE HAS BEEN THE LONDON'S LEADING SCOTTISH RESTAURANT SINCE 1989. IN 1962 JAMAICA DECLARED INDEPENDENCE WITH THE SCOTTISH SALTIRE OR ST ANDREW'S CROSS AS THE NATIONAL FLAG. PER CAPITA OF POPULATION THERE ARE MORE SCOTTISH SURNAMEN IN JAMAICA THAN ANYWHERE OUTSIDE SCOTLAND IN THE WORLD. IN 2012 THE JAMAICAN TARTAN WAS OFFICIALLY REGISTERED AS THE NATIONAL KILT. THIS MENU REFLECTS THE UNIQUE AND POWERFUL CULTURAL CONNECTIONS BETWEEN JAMAICA AND SCOTLAND.

## THE **JAMAICA** GARDEN ONE LOVE MUSIC BY SAXON SOUND SYSTEM

2 COURSE MENU £24.95  
(Sides & grill dishes are charged extra)

### STARTERS

- West Indian saltfish fritters  
*hot & spicy dipping sauce*
- Green papaya salad (v)  
*bean sprouts, basil, toasted peanuts, coriander tamarind lime dressing*
- Jerk chicken Caesar salad  
*parmesan, anchovies, croutons*
- Avocado & shrimp cocktail  
*green harissa & lemon*
- Crispy chilli squid  
*Cajun mayonnaise*
- Gazpacho (v)  
*chilled heirloom tomato soup, almond & basil*
- Fine Scottish smoked salmon on toast  
*lemon, shallots, chives*

### MAINS

- Jerk chicken  
*rice & peas, mango salsa*
- Shrimp & tilapia rundown  
*coconut & coriander steamed rice*
- Classic Hamburger  
*char-grilled 6oz Aberdeenshire rib-steak burger, tarragon mayonnaise, dill pickles, red onion, beef tomatoes*
- Hot smoked Jerk sausages, Scotch bonnet & ginger  
*whipped sweet potatoes, bbq gravy*
- Baked Evesham aubergine tomato, courgettes & sweet peppers (v)  
*goats' cheese, wild garlic salsa verde*
- Fish Finger Sandwich  
*Crispy breaded plaice fillets, tartare sauce, lettuce*
- Finnan haddock, crab & sea lettuce fishcake  
*coastal greens, lobster sauce*

### SIDES

- Andalusian Gordal olives 4  
*Tomato salad, basil & olive oil 4*
- Sweet potato fries with smoked paprika 5
- Red pepper & walnut dip, corn chips 6
- Goujons of plaice, tartare sauce 7
- Green salad 4
- Thrice cooked hand-cut chips 4
- Wilted spinach 5.75
- Smoked spicy sausages, honey & mustard 6
- Radishes & truffle mayonnaise 4.5

### GRILL

- Whole Lobster  
*char grilled with garlic & chilli butter, summer leaf salad (15 supplement)*
- 12oz dry aged Highland grazed prime rib-eye (medium-rare)  
*superb flavour, great marbling (10 supplement)*
- 10oz Buccleuch fillet steak on the bone  
*probably the best steak in the world! (15 supplement)*
- All served with thrice cooked hand cut chips*

### DESSERTS

- Dark chocolate, orange & honeycomb torte  
*70% Valrhona chocolate mousse, whisky marmalade 9.25*
- Baked passion fruit cheesecake  
*passion fruit curd, meringue & raspberries 8.25*
- Carpaccio of pineapple, chilli & lime  
*with lemon sorbet 7.5*
- Selection of 5 British farmhouse cheeses  
*oat cakes, conference pear & honey 12*

**blackwell**  
Fine Jamaican Rum

**JAMAICA**  
ONE LOVE

plantplan  
CORPORATE PLANTING

# BOISDALE OF CANARY WHARF



## OUR FAVOURITE CARIBBEAN COCKTAILS

### REGGAE RUM PUNCH

Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice  
£9.95

### DARK & STORMY

Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters  
£10.00

### VANILLA DAIQUIRI

Appleton Estate, lime juice, sugar syrup & vanilla bitters  
£8.50

### COCONUT GINGER FIZZ

Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer  
£9.95

### OLD JAMAICAN

Appleton Estate, lime juice, mint leaves, Angostura bitters, topped with prosecco  
£11.50

### BLACK GOLD OLD FASHIONED

Blackwell Rum, demerara sugar, chocolate bitters & vanilla bitters  
£11.00

*Also serving Peroni at £5.50*